



Dinner Menu

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Swiss Alpine salmon confit – blood orange – salsify –
winter spinach broth

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Celery and apple foam soup – thyme –
fried sweetbread nugget – herb and honey mayonnaise

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Tender braised Iberico pork cheek –
pomegranate and beetroot jus – beetroots – mashed potatoes

or

Sautéed Norwegian skrei – teriyaki glaze – chive sauce –
sautéed white cabbage – potato gnocchi

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Cheese platter from "Chäs Glauser" – fig mustard

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Dessert variation

Green tea and coconut ice cream – tonka bean shortbread –
grapefruit fillets – yuzu soda gel

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Menu 3 courses 73.- 4 courses 83.- 5 courses 93.-

Starters

Soup of the day	10.50
Celery and apple foam soup – thyme – fried sweetbread nugget – herb and honey mayonnaise	18.-
Lamb's lettuce – egg – bacon – croutons	18.-
Green salad – barberries – mix seeds – Süder French house dressing	11.-
Winter salad – hazelnuts – pomegranate – Belper Knolle (shaved cheese) – blood orange dressing	16.50
Swiss Alpine salmon confit – blood orange – salsify – winter spinach broth	24.-
Beef tartare "Süder" – toast from Ängelibeck – butter for main course	24.- 35.-

Vegetarian Dishes

	³ / ₄ Portion	
✓ Sautéed organic tofu from Frutigen – parsley and chili salsa – sous-vide beetroots – red wine chicory – Jerusalem artichokes from Oberscherli		32.-
Potato gnocchi – parsley root foam – portulak – Belper Knolle (shaved cheese) – pear – blood orange	26.-	29.-
Roasted white cabbage rolls filled with cashew nuts and parmesan – dried tomato pesto – parsley and chili salsa – wild mushroom risotto		30.-

Meat and fish

¾ Portion

Cordon bleu (pork) filled with ham and Gruyere cheese – fried potatoes – market vegetables	38.-
Slices of veal Zürich style – mixed wild mushrooms – hash browns – market vegetables	43.- 47.-
Beef fillet from Gürbetal – herb butter – fried potatoes – market vegetables	59.-
Tender braised Iberico pork cheek – pomegranate and beetroot jus – beetroots – mashed potatoes	42.- 46.-
Premium cut – Swiss Black Angus hanging tender – thyme jus – mashed potatoes – parsley root	47.-
Ribelmais chicken supreme from St. Gallen – rosemary sauce – red chicory – corn – risotto	45.-
Sautéed Norwegian skrei – teriyaki glaze – chive sauce – sautéed white cabbage – potato gnocchi	40.- 44.-

Desserts

Chocolate lava cake – fruits – tonka bean ice cream	14.-
Dessert variation – green tea and coconut ice cream – tonka bean shortbread – grapefruit fillets – yuzu soda gel	14.-
„Süder-Eiskaffee“ mit Baileys	12.-
Cheese platter from "Chäs Glauser" fig mustard	15.-
Plum sorbet – vieille prune	11.-
Mini dessert	6.-

Homemade ice cream and sorbet flavors

Ice cream	Tonka bean, fleur de sel caramel, green tea and coconut		
Sorbet	Mango, grapefruit, plum		
		per scoop	4.50
		with whipped cream	1.50

Dessert wines and digestifs

Château Rioublanc AOC 2020– Bordeaux (F) Sauvignon blanc und Sémillon	1 dl		11.-
Limonelle by Danielle – Crema di Limoncello Hergestellt in Bern mit Zitronen von der Amalfiküste	4cl		9.-
Diverse Grappe aus dem „Chörbli“	2cl	9.- bis	16.-
Vieille Prune Studer	2cl		9.50
Vieille Poire Studer	2cl		9.50
Rum Diplomatico Reserva 12y	2cl 4cl	9.-	16.-

All prices are in chf incl. VAT